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| U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS | | REVIEW DATE 01/31/02 | ESTABLISHMENT NO. AND NAME Est. 2023 Bertin Ltda | | CITY Votuporanga |
| FOREIGN PLANT REVIEW FORM | | | | COUNTRY BRAZIL | |
| NAME OF REVIEWER Dr. Faiz R. Choudry | | NAME OF FOREIGN OFFICIAL Dr. Carlos Eduardo Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable | |
| CODES (Give an appropriate code for each review item listed below) | | | | | |
| A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply | | | | | |
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | | 28 A | Formulations 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | | 29 A | Packaging materials 56 A |
| Water potability records | 01 A | Product handling and storage | | 30 A | Laboratory confirmation 57 O |
| Chlorination procedures | 02 A | Product reconditioning | | 31 M | Label approvals 58 A |
| Back siphonage prevention | 03 A | Product transportation | | 32 A | Special label claims 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | | Inspector monitoring 60 A |
| Sanitizers | 05 A | Effective maintenance program | | 33 A | Processing schedules 61 A |
| Establishments separation | 06 A | Preoperational sanitation | | 34 M | Processing equipment 62 A |
| Pest --no evidence | 07 M | Operational sanitation | | 35 A | Processing records 63 A |
| Pest control program | 08 A | Waste disposal | | 36 A | Empty can inspection 64 A |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | | Filling procedures 65 A |
| Temperature control | 10 A | Animal identification | | 37 O | Container closure exam 66 A |
| Lighting | 11 A | Antemortem inspec. procedures | | 38 O | Interim container handling 67 A |
| Operations work space | 12 A | Antemortem dispositions | | 39 O | Post-processing handling 68 A |
| Inspector work space | 13 O | Humane Slaughter | | 40 O | Incubation procedures 69 A |
| Ventilation | 14 A | Postmortem inspec. procedures | | 41 O | Process. defect actions -- plant 70 A |
| Facilities approval | 15 A | Postmortem dispositions | | 42 O | Processing control -- inspection 71 A |
| Equipment approval | 16 A | Condemned product control | | 43 O | 5. COMPLIANCE/ECON. FRAUD CONTROL |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | | 44 O | Export product identification 72 A |
| Over-product ceilings | 17 U | Returned and rework product | | 45 A | Inspector verification 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | | Export certificates 74 A |
| Product contact equipment | 19 A | Residue program compliance | | 46 O | Single standard 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | | 47 O | Inspection supervision 76 M |
| Dry storage areas | 21 A | Residue reporting procedures | | 48 O | Control of security items 77 A |
| Antemortem facilities | 22 O | Approval of chemicals, etc. | | 49 A | Shipment security 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | | 50 A | Species verification 79 C |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | | "Equal to" status 80 / |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | | 51 O | Imports 81 / |
| Personal dress and habits | 25 A | Boneless meat reinspection | | 52 A | HACCP 82 M |
| Personal hygiene practices | 26 A | Ingredients identification | | 53 A | |
| Sanitary dressing procedures | 27 O | Control of restricted ingredients | | 54 A | |

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|---|--|--------------------------|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/31/02 | Est. 2023 Bertin Ltda | Suporanga COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Carlos Eduardo Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptat |

COMMENTS:

07. Gaps at the bottoms of door in the can storage and labeling rooms were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials took corrective action immediately.
17. Dripping condensate, from overhead exhaust tube pipe that was not cleaned/sanitized daily, was falling onto cooked ground beef in cooking room. Establishment officials retained the product, stop the operation and corrected condensation problem.
31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
34. The daily pre-operational sanitation deficiencies were not identified in the documentation by the GOB inspection officials. GOB inspection officials ordered correction immediately.
73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
76. Periodic supervisory visits were not performed monthly. Only four internal reviews were conducted per year by the local/state officials.
82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as specieficies critical limits, monitoring procedures, and the monitoring frequency performed for each CCP; and 8) HACCP plan was not validated to determine if it was functioning as intended.

01/23/02

Est. 1651
Frigorífico Extremo Sul S/ACITY
Capao do LeaoCOUNTRY
BRAZIL

FOREIGN PLANT REVIEW FORM

NAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Rui Vargas, Director & Dr. Tedesco Silva

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

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| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 A | Formulations | 55 O |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 A | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 A | Product reconditioning | 31 M | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 O |
| Sanitizers | 05 M | Effective maintenance program | 33 A | Processing schedules | 61 O |
| Establishments separation | 06 A | Preoperational sanitation | 34 A | Processing equipment | 62 O |
| Pest --no evidence | 07 U | Operational sanitation | 35 A | Processing records | 63 O |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 O |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 O |
| Temperature control | 10 A | Animal identification | 37 A | Container closure exam | 66 O |
| Lighting | 11 A | Antemortem inspec. procedures | 38 A | Interim container handling | 67 O |
| Operations work space | 12 A | Antemortem dispositions | 39 A | Post-processing handling | 68 O |
| Inspector work space | 13 A | Humane Slaughter | 40 A | Incubation procedures | 69 O |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 A | Process. defect actions -- plant | 70 O |
| Facilities approval | 15 A | Postmortem dispositions | 42 A | Processing control -- inspection | 71 O |
| Equipment approval | 16 A | Condemned product control | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 A | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 N | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 A | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 A | Inspection supervision | 76 M |
| Dry storage areas | 21 M | Residue reporting procedures | 48 A | Control of security items | 77 A |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 O |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 A | Imports | 81 O |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 A | HACCP | 82 U |
| Personal hygiene practices | 26 A | Ingredients identification | 53 O | | |
| Sanitary dressing procedures | 27 A | Control of restricted ingredients | 54 O | | |

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|---|--|--|--|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/23/02 | Est. 1651 Frigorifico Extremo Sul S/A | Capão do Leão COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Rui Vargas, Director & Dr. Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unaccepta |

COMMENTS:

05. a) Sanitizer was not maintained at the required temperature (82C) at the de-horning station. Establishment officials took correctiv action immediately.
- b) The sanitizing facility for knives at the sticking area was designed in a way that it was not possible to sanitize knives completely an effectively. Establishment officials ordered correction immediately.
07. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.
21. Gaps at the bottoms of door in the dry storage room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
76. Periodic supervisory visits were not performed monthly. Only six four internal reviews were conducted per year by the local/stat officials.
82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of th CCPs and/or includes records with actual values and observations; 12) and the final review of all documentation associated with the production of the product prior to shipping was not done.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

02/04/02

ESTABLISHMENT NO. AND NAME

Est. 3031
Frigorifico Quatro Marcos Ltda

CITY

Sao Jose dos Quatro

COUNTRY

BRAZIL

NAME OF REVIEWER
Dr. Faiz R. Cloudry

NAME OF FOREIGN OFFICIAL
Dr. Tedesco Silva & Dr. Andria Galvao

EVALUATION

☐ Acceptable

☐ Acceptable/
Re-review

☒ Unacceptable

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| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 U | Formulations | 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 M | Laboratory confirmation | 57 A |
| Chlorination procedures | 02 A | Product reconditioning | 31 M | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 A |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 A |
| Sanitizers | 05 M | Effective maintenance program | 33 A | Processing schedules | 61 A |
| Establishments separation | 06 A | Preoperational sanitation | 34 A | Processing equipment | 62 A |
| Pest --no evidence | 07 U | Operational sanitation | 35 M | Processing records | 63 A |
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| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 A |
| Temperature control | 10 A | Animal identification | 37 A | Container closure exam | 66 A |
| Lighting | 11 M | Antemortem inspec. procedures | 38 A | Interim container handling | 67 A |
| Operations work space | 12 A | Antemortem dispositions | 39 A | Post-processing handling | 68 A |
| Inspector work space | 13 A | Humane Slaughter | 40 A | Incubation procedures | 69 A |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 A | Process. defect actions -- plant | 70 A |
| Facilities approval | 15 A | Postmortem dispositions | 42 A | Processing control -- inspection | 71 A |
| Equipment approval | 16 A | Condemned product control | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 A | Export product identification | 72 A |
| Over-product ceilings | 17 U | Returned and rework product | 45 A | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 M | Residue program compliance | 46 A | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 A | Inspection supervision | 76 M |
| Dry storage areas | 21 M | Residue reporting procedures | 48 A | Control of security items | 77 U |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 C |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 I |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 A | Imports | 81 / |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 A | HACCP | 82 M |
| Personal hygiene practices | 26 A | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 A | Control of restricted ingredients | 54 A | | |

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| FOREIGN PLANT REVIEW FORM (reverse) | 02/04/02 | Est. 3031 Frigorifico Quatro Marcos Ltda | Sao Jose dos Quatro |
| | | | COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Tedesco Silva & Dr. Andria Galvao | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable |

COMMENTS:

05. The sanitizer was not maintained at the required temperature (82C) in the raw product room for cooked and frozen beef and the sanitizing facility for knives was designed in such a way that it was not possible to sanitize knife completely and effectively.
07. 21 . a) Numerous flies were observed in the slaughter room and canned corned beef processing room. Neither establishment nor GOB inspection officials took corrective actions. b) Gaps at the bottoms and sides of door in the slaughter room, boning room, canning room, shipping room, and dry storage room were not sealed properly to prevent the entry of rodents and other vermin.
11. Inadequate light was observed at the head and viscera postmortem inspection stations. Establishment officials ordered correction.
17. a) Dripping condensate, from overhead refrigeration units, rails, and ceilings that was not cleaned/sanitized daily, was falling onto beef carcasses in two coolers. There was no product at the time of audit in one cooler. b) Dripping condensate, from overhead pipes, ducts, and beams that was not cleaned/sanitized daily, was falling onto beef carcasses at the entrance to corridor from the slaughter room. An employee was observed removing condensate, and standing on the beam with dirty boots over the carcass rail. c) Dripping condensate, from ceilings that was not cleaned/sanitized daily, was falling in the raw canned corned beef storage room. d) Dripping condensate, from overhead working platform that was not cleaned/sanitized daily, was falling onto plastic tubes for cooked and frozen beef and container for edible product in the raw cooked and frozen room. e) Dripping condensate, from ceilings that was not cleaned/sanitized daily, was falling onto employees' scabbards and aprons in the employees' cleaning room. Establishment corrective actions were inadequate and ineffective.
19. 30. a) Racks for offals were found with accumulation of dirt, dried blood, pieces of meat and edible product was contacting these racks from broken packages in the offal freezer. b) One conveyor belt for edible product was worn out and deteriorated in the boning room. Establishment officials ordered correction.
28. a) Beef carcass was contacting dirty hose at the carcass splitting station. b) Water was dripping from employees' working platform onto exposed forefeet of carcasses at the first eviscerating station. c) Water was dripping from employees' working platform onto employees' clothes and equipment underneath at the hindquarter skinning station. d) Hand washing facility was too close to carcass, potential for splash contamination from dirty water during washing hands at the head removal station. e) Water was overflowing from automatic head hook conveyor sanitizer onto floor, potential for dirty water splash from floor onto beef heads and employees' clothes.
31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
35. The daily operational sanitation monitoring records of establishment and GOB inspection officials did not reflect the actual sanitary conditions observed in the establishment.
73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
76. The monthly supervisory reviews were not conducted. Only two supervisory audit was performed.
77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials.
80. Because of gross product contamination, inadequate pest control program, and lack of compliance of daily operational sanitation programs and procedures, and inadequate inspectional controls, the status of this establishment is not equivalent to that required in the U.S. programs. All the above deficiencies were discussed with Dr. C. Tedesco & Dr. Andria Galvao, DIPOA, and they agreed to remove Establishment SIF 3031 from the list of establishments eligible to export meat and meat products to the United States, effective February 5, 2002.
82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implemented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations; 12) and the final review of all documentation associated with the production of the product prior to shipping was not done.

| U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS | | REVIEW DATE | ESTABLISHMENT NO. AND NAME | | CITY |
|---|---------|---|----------------------------|---|-----------------------------------|
| FOREIGN PLANT REVIEW FORM | | 01/15/02 | Est. 4507 Bertin Ltda | | Mozarlandia (Goias) |
| NAME OF REVIEWER Dr. Faizur R. Choudry | | NAME OF FOREIGN OFFICIAL Dr. Marcelo mazzini & Dr. Andria Galvao | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable | |
| CODES (Give an appropriate code for each review item listed below) A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply | | | | | |
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | | 28 M | Formulations |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | | 29 A | Packaging materials |
| Water potability records | 01 A | Product handling and storage | | 30 A | Laboratory confirmation |
| Chlorination procedures | 02 A | Product reconditioning | | 31 M | Label approvals |
| Back siphonage prevention | 03 A | Product transportation | | 32 A | Special label claims |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | | Inspector monitoring |
| Sanitizers | 05 A | Effective maintenance program | | 33 A | Processing schedules |
| Establishments separation | 06 A | Preoperational sanitation | | 34 M | Processing equipment |
| Pest --no evidence | 07 U | Operational sanitation | | 35 M | Processing records |
| Pest control program | 08 A | Waste disposal | | 36 A | Empty can inspection |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | | Filling procedures |
| Temperature control | 10 A | Animal identification | | 37 A | Container closure exam |
| Lighting | 11 M | Antemortem inspec. procedures | | 38 A | Interim container handling |
| Operations work space | 12 A | Antemortem dispositions | | 39 A | Post-processing handling |
| Inspector work space | 13 A | Humane Slaughter | | 40 A | Incubation procedures |
| Ventilation | 14 A | Postmortem inspec. procedures | | 41 A | Process. defect actions -- plant |
| Facilities approval | 15 A | Postmortem dispositions | | 42 A | Processing control -- inspection |
| Equipment approval | 16 A | Condemned product control | | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | | 44 A | Export product identification |
| Over-product ceilings | 17 U | Returned and rework product | | 45 N | Inspector verification |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | | Export certificates |
| Product contact equipment | 19 A | Residue program compliance | | 46 A | Single standard |
| Other product areas (inside) | 20 A | Sampling procedures | | 47 A | Inspection supervision |
| Dry storage areas | 21 U | Residue reporting procedures | | 48 A | Control of security items |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | | 49 A | Shipment security |
| Welfare facilities | 23 A | Storage and use of chemicals | | 50 A | Species verification |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | | "Equal to" status |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | | 51 A | Imports |
| Personal dress and habits | 25 A | Boneless meat reinspection | | 52 A | HACCP |
| Personal hygiene practices | 26 M | Ingredients identification | | 53 O | |
| Sanitary dressing procedures | 27 A | Control of restricted ingredients | | 54 O | |

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|---|---|--------------------------|--|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/15/02 | Est. 4507 Bertin Ltda | Mozarlandia (Goiás) |
| | | | COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faizur R. Choudry | NAME OF FOREIGN OFFICIAL Dr.Marcelo mazzini & Dr.Andria Galvao | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptab |

COMMENTS:

07. Numerous flies were observed in the slaughter room. Neither establishment nor GOB inspection officials took corrective actions.
11. Inadequate light was observed at the viscera inspection and retained carcass inspection stations. Establishment officials ordered correction.
17. Dripping condensate, from overhead refrigeration units, rails, beams, and ceilings that was not cleaned/sanitized daily, was falling onto beef carcasses in four coolers. Neither establishment nor GOI meat inspection officials took corrective actions. This is a repeat deficiency from last audit.
- 07, 21. a) Dripping condensation on a wall and dead insects was observed in the dry storage room.
- b) The packaging material was not stored on racks that were high enough and away from walls to monitor pest control and sanitation programs.
- c) Numerous holes at the junction of walls and ceilings to outside and gaps at the sides of door in the dry storage room were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective/preventive measures to GOB inspection officials.
26. Employees were not observing good hygienic work habits to prevent direct product contamination such as: an employee during skinning of hind leg permitted unclean electrical cable of wizzard knife to come in contact with skinned area of leg; another employee was observed using dirty mesh gloves which were kept in the sink during washing hands and without sanitizing his gloves, handled edible product and also mesh gloves were not covered with rubber gloves to prevent cross contamination at the head separation station in the slaughter room. Establishment officials took corrective action immediately.
28. Water drain was clogged at the automatic carcass washing station potential for splash contamination from dirty floor water. Establishment officials took corrective action immediately.
31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
- 34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified and any preventive measures taken were not documented by the GOB inspection officials.
- b) The establishment officials did not take corrective and preventive measures for the identified operational sanitation deficiencies.
73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
76. The monthly supervisory reviews were not conducted. Only one supervisory audit was performed from January 2001 to January 15, 2002.
77. a) Inspection devices (brands) were not kept adequately under inspectional control and inventory of inspection devices (brands) was not maintained properly by the GOB inspection officials. Inspection officiale indicated that it would be rectified immediately.
80. Because of gross product contamination, inadequate pest control program, and lack of compliance of daily operational sanitation programs and procedures, inadequate inspectional controls, and noncompliance with HACCP applicable regulatory requirements for implimentation, the status of this establishment is not equivalent to that required in the U.S.programs. All the above deficiencies were discussed with Dr.Marcelo mazzini and Dr.Andria Galvao, Veterinarians, DIPOA, and they agreed to remove Establishment SIF 4507 from the list of establishments eligible to export meat and meat products to the United States, effective January 15, 2002.
82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 2) conduct a hazard analysis; 6) specify critical limits for each CCP and the frequency with which these procedures would be performed; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented.

FOREIGN PLANT REVIEW FORM

REVIEW DATE
01/18/02ESTABLISHMENT NO. AND NAME
Est. 13
Ferreira International LtdaCITY
Tres Rios (R.D. J)
COUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Marcelo Vieira Mazzini, DCI-DIPOA

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

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| Facilities approval | 15 A | Postmortem dispositions | 42 O | Processing control -- inspection | 71 O |
| Equipment approval | 16 A | Condemned product control | 43 O | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 O | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 N | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 O | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 O | Inspection supervision | 76 M |
| Dry storage areas | 21 M | Residue reporting procedures | 48 O | Control of security items | 77 A |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 C |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 / |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 O | Imports | 81 / |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 O | HACCP | 82 M |
| Personal hygiene practices | 26 A | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 O | Control of restricted ingredients | 54 A | | |

| | | | |
|---|---|--|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/18/02 | Est. 13 Ferreira International Ltda | Tres Rios (R.D. J) COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Marcelo Vieira Mazzini, DCI-DIPOA | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptab |

COMMENTS:

7, 21. A large dry storage room was divided into two rooms and one belongs to other company. The middle wall between these rooms was partially completed and numerous holes at the junction of walls and ceilings to outside were not sealed properly to prevent the entrance of rodents and other vermin. Establishment officials proposed corrective/preventive measures to GOB inspection officials.

31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.

73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials

76. No monthly supervisory visits were performed. Establishment SIF 13 was approved to export meat and meat products to the United States, effective October 24, 2001.

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implemented.

NOTE: The HACCP plan was not validated because it did not complete 90 days as required for initial validation.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

01/30/2002

ESTABLISHMENT NO. AND NAME

Est. 76
B. F. Produtos Alimenticios Ltda

CITY

Barretos

COUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Carlos Eduardo Tedesco Silva

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

| | | | | | |
|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|---------|
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 M | Formulations | 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 M | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 A | Product reconditioning | 31 M | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 A |
| Sanitizers | 05 A | Effective maintenance program | 33 A | Processing schedules | 61 A |
| Establishments separation | 06 A | Preoperational sanitation | 34 M | Processing equipment | 62 A |
| Pest --no evidence | 07 U | Operational sanitation | 35 M | Processing records | 63 A |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 A |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 A |
| Temperature control | 10 A | Animal identification | 37 O | Container closure exam | 66 A |
| Lighting | 11 A | Antemortem inspec. procedures | 38 O | Interim container handling | 67 A |
| Operations work space | 12 A | Antemortem dispositions | 39 O | Post-processing handling | 68 A |
| Inspector work space | 13 O | Humane Slaughter | 40 O | Incubation procedures | 69 A |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 O | Process. defect actions -- plant | 70 A |
| Facilities approval | 15 A | Postmortem dispositions | 42 O | Processing control -- inspection | 71 A |
| Equipment approval | 16 A | Condemned product control | 43 O | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 O | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 N | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 M | Residue program compliance | 46 O | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 O | Inspection supervision | 76 M |
| Dry storage areas | 21 U | Residue reporting procedures | 48 O | Control of security items | 77 M |
| Antemortem facilities | 22 O | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 U |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 A | Imports | 81 O |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 A | HACCP | 82 U |
| Personal hygiene practices | 26 M | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 O | Control of restricted ingredients | 54 A | | |

| | | | |
|---|--|---|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/30/2002 | Est. 76 B. F. Produtos Alimenticios Ltda | Barretos COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Carlos Eduardo Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |

COMMENTS:

07. Numerous holes through the walls and at the junction of walls and ceilings to outside and gaps at the bottoms and sides of four doors in the can storage room were not sealed properly to prevent the entry of rodents and other vermin. Dust, dirt, cobwebs, and dead insects were observed. Evidence of rodent infestation was observed on October 2, 2001, and December, 2001, in the employees' restaurant and incubation rooms by the outside Pest Control Company, during their routinely monitoring program. Rodenticide was replaced in the bait boxes but no other effort was made to take corrective/preventive measures either by the pest control company/establishment personnel/GOB meat inspection officials.

19. a) Employees' scabbards were observed with dirt, fat, and black discoloration in the boning room. Establishment officials took corrective action immediately.

b) Working tabless were observed with rolling edges and seams at the junctions of tables were not sealed completely in the meat grinding room. Establishment officials ordered correction immediately.

21. There were no doors and windows and numerous holes through the walls and at the junction of walls and ceilings to outside in the dry storage room. The packaging material was not stored on racks that were high enough and away from walls to monitor pest control and sanitation programs and dust, dirt, cobwebs, and dead insects were observed in the room and cartons were stored directly on the floor. Establishment officials ordered corrective actions and preventive measures immediately.

26. Several employees were not observing good hygienic work habits to prevent direct product contamination such as: an employee was observed picking up pieces of meat from the floor and, without washing his hands, handled edible product in the meat cooking room. Two employee were observed, during unwrapping frozen meat, the dirty outside of wrapping material was contacting the table and exposed meat in the meat grinding and cooking room. Establishment officials corrected immediately.

28. Several doors between boning and processing rooms had plastic strip curtains in direct contact with the floor, potential to contaminate employees' garments and edible product when passing through the doors. Establishment officials corrected immediately.

30. Meat was contacting dirty frame of lift during transfer into hopper in the cooking room. Establishment officials ordered correction immediately.

31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.

34, 35. The daily pre-operational and operational sanitation deficiencies were not identified by the GOB inspection officials.

73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials

76. The monthly supervisory reviews were not conducted. Only four supervisory audit was performed yearly.

79. Brazil is exempted from the species verification testing requirement but in Establishment 76, the conditions were not met such as more than one species of meat (beef, pork, and poultry) was allowed in the processing areas at one time.

77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials.

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specify critical limits for each CCP and the frequency with which these procedures would be performed 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implemented.

FOREIGN PLANT REVIEW FORM

01/22/02

Est. 226 BE-Comercio e Industria,
Importacao e Exportacao LtdaCOUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Rui Vargas & Dr. Carlos E. Tedesco Silva

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

| | | | | | |
|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|---------|
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 A | Formulations | 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 A | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 A | Product reconditioning | 31 U | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 A |
| Sanitizers | 05 A | Effective maintenance program | 33 A | Processing schedules | 61 A |
| Establishments separation | 06 A | Preoperational sanitation | 34 A | Processing equipment | 62 A |
| Pest --no evidence | 07 A | Operational sanitation | 35 A | Processing records | 63 A |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 A |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 A |
| Temperature control | 10 A | Animal identification | 37 O | Container closure exam | 66 A |
| Lighting | 11 A | Antemortem inspec. procedures | 38 O | Interim container handling | 67 A |
| Operations work space | 12 A | Antemortem dispositions | 39 O | Post-processing handling | 68 A |
| Inspector work space | 13 O | Humane Slaughter | 40 O | Incubation procedures | 69 A |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 O | Process. defect actions -- plant | 70 A |
| Facilities approval | 15 A | Postmortem dispositions | 42 O | Processing control -- inspection | 71 A |
| Equipment approval | 16 A | Condemned product control | 43 O | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 O | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 N | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 O | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 O | Inspection supervision | 76 M |
| Dry storage areas | 21 A | Residue reporting procedures | 48 O | Control of security items | 77 A |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 O |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 O | Imports | 81 A |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 O | HACCP | 82 U |
| Personal hygiene practices | 26 A | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 O | Control of restricted ingredients | 54 A | | |

| | | | |
|---|--|---|--|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/22/02 | Est. 226 BE-Comercio e Industria, Importacao e Exportacao Ltda | Hullha Negra COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Rui Vargas & Dr. Carlos E. Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptabl |

COMMENTS:

31. Product that contacted the floor (drop meat) was not reconditioned in a sanitary manner before being added to the edible product and there was no facility to sanitize table after reconditioning drop meat in the boning room. Drop meat was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.

73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials

76. Periodic supervisory visits were not performed monthly. Only six internal reviews were conducted per year by the local/state officials.

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations. GOB meat inspector was responsible for reconditioning drop meat instead of verifying the adequacy and effectiveness of handling and trimming of contaminated product in a sanitary manner.

| U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS | | REVIEW DATE | ESTABLISHMENT NO. AND NAME | | CITY |
|---|---------|--|----------------------------|---|-----------------------------------|
| FOREIGN PLANT REVIEW FORM | | 02/01/02 | Est. 337 Bertin Ltda | | Lins |
| | | | | COUNTRY | |
| | | | | BRAZIL | |
| NAME OF REVIEWER Dr. Faiz R. Choudry | | NAME OF FOREIGN OFFICIAL Dr. Carlos Eduardo Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/Re-review <input type="checkbox"/> Unacceptable | |
| CODES (Give an appropriate code for each review item listed below) | | | | | |
| A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply | | | | | |
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | | 28 M | Formulations |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | | 29 M | Packaging materials |
| Water potability records | 01 A | Product handling and storage | | 30 A | Laboratory confirmation |
| Chlorination procedures | 02 A | Product reconditioning | | 31 M | Label approvals |
| Back siphonage prevention | 03 A | Product transportation | | 32 A | Special label claims |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | | Inspector monitoring |
| Sanitizers | 05 A | Effective maintenance program | | 33 A | Processing schedules |
| Establishments separation | 06 A | Preoperational sanitation | | 34 A | Processing equipment |
| Pest --no evidence | 07 A | Operational sanitation | | 35 A | Processing records |
| Pest control program | 08 A | Waste disposal | | 36 A | Empty can inspection |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | | Filling procedures |
| Temperature control | 10 A | Animal identification | | 37 A | Container closure exam |
| Lighting | 11 A | Antemortem inspec. procedures | | 38 A | Interim container handling |
| Operations work space | 12 A | Antemortem dispositions | | 39 A | Post-processing handling |
| Inspector work space | 13 A | Humane Slaughter | | 40 A | Incubation procedures |
| Ventilation | 14 A | Postmortem inspec. procedures | | 41 A | Process. defect actions -- plant |
| Facilities approval | 15 A | Postmortem dispositions | | 42 A | Processing control -- inspection |
| Equipment approval | 16 A | Condemned product control | | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | | 44 A | Export product identification |
| Over-product ceilings | 17 A | Returned and rework product | | 45 A | Inspector verification |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | | Export certificates |
| Product contact equipment | 19 A | Residue program compliance | | 46 A | Single standard |
| Other product areas (inside) | 20 A | Sampling procedures | | 47 A | Inspection supervision |
| Dry storage areas | 21 A | Residue reporting procedures | | 48 A | Control of security items |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | | 49 A | Shipment security |
| Welfare facilities | 23 A | Storage and use of chemicals | | 50 A | Species verification |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | | "Equal to" status |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | | 51 A | Imports |
| Personal dress and habits | 25 A | Boneless meat reinspection | | 52 A | HACCP |
| Personal hygiene practices | 26 A | Ingredients identification | | 53 A | |
| Sanitary dressing procedures | 27 A | Control of restricted ingredients | | 54 A | |

| | | | |
|---|--|-------------------------|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 02/01/02 | Est. 337 Bertin Ltda | Lins COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Carlos Eduardo Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |

COMMENTS:

28. Hindquarter of beef carcasses were contacting employees' platform in the boning room. Establishment officials took corrective action immediately and preventive measures were proposed to GOB inspection officials.

29. Dhorning equipment was not sanitized between use on each carcass in the slaughter room. Establishment officials took corrective action immediately.

31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.

73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials

76. Periodic supervisory visits were not performed monthly. Only six internal reviews were conducted per year by the local/state officials.

77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials.

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implemented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations.

FOREIGN PLANT REVIEW FORM

REVIEW DATE
01/25/02ESTABLISHMENT NO. AND NAME
Est. 385
Friboi LtdaCITY
AndradinaCOUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Carlos Tedesco Silva, DCI/DIPOA

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

| | | | | | |
|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|---------|
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 M | Formulations | 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 A | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 A | Product reconditioning | 31 M | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 A |
| Sanitizers | 05 A | Effective maintenance program | 33 A | Processing schedules | 61 A |
| Establishments separation | 06 A | Preoperational sanitation | 34 M | Processing equipment | 62 A |
| Pest --no evidence | 07 U | Operational sanitation | 35 M | Processing records | 63 A |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 A |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 A |
| Temperature control | 10 A | Animal identification | 37 A | Container closure exam | 66 A |
| Lighting | 11 U | Antemortem inspec. procedures | 38 A | Interim container handling | 67 A |
| Operations work space | 12 A | Antemortem dispositions | 39 A | Post-processing handling | 68 A |
| Inspector work space | 13 A | Humane Slaughter | 40 A | Incubation procedures | 69 A |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 A | Process. defect actions -- plant | 70 A |
| Facilities approval | 15 A | Postmortem dispositions | 42 A | Processing control -- inspection | 71 A |
| Equipment approval | 16 A | Condemned product control | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 A | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 A | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 A | Single standard | 75 A |
| Other product areas (inside) | 20 M | Sampling procedures | 47 A | Inspection supervision | 76 M |
| Dry storage areas | 21 A | Residue reporting procedures | 48 A | Control of security items | 77 A |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 O |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 M | Imports | 81 C |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 A | HACCP | 82 U |
| Personal hygiene practices | 26 A | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 M | Control of restricted ingredients | 54 A | | |

| | | | |
|---|---|-------------------------|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/25/02 | Est. 385 Friboi Ltda | Andradina COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Carlos Tedesco Silva, DCI/DIPOA | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptab |

COMMENTS:

07. Gaps at the bottoms of door in the slaughter, boning, labeling, and can storage rooms were not sealed properly to prevent the entry of rodents and other vermin. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.

11. Light at the carcass, viscera, and head inspection stations was 200 lux (light requirement is 540lux). Establishment officials ordered corrections.

20. Flaking paint was observed on walls in the freezer #11 and broken coving in numerous places in the freezer #1. Establishment officials ordered corrections.

27. Numerous carcasses were observed with rail dust in the carcass cooler. Establishment officials ordered correction immediately.

28.a) Fore feet of beef carcasses were contacting platform and employees' boots at the fore feet skinning and final carcass trimming stations. Establishment officials ordered corrections.

b) Dripping dirty water, from overhead eviscerating platform was falling onto automatic viscera conveyor after washing/sanitizing in the slaughter room. Establishment officials took corrective action temporarily and proposed permanent preventive measures to GOB officials.

31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.

34, 35.a) The daily pre-operational and operational sanitation deficiencies were not identified by the establishment personnel. Establishment officials ordered corrections.

b) The daily pre-operational and operational sanitation deficiencies were not identified by the GOB inspection officials.

51. One hind quarter out of four was observed with hair, rail dust, dirt, and grease after pre-boning trim in the boning room. Establishment officials took appropriate corrective action immediately.

73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials

76. Periodic supervisory visits were not performed monthly. Only four internal reviews were conducted per year by the local/state officials.

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implemented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations; 12) and the final review of all documentation associated with the production of the product prior to shipping was not done..

FOREIGN PLANT REVIEW FORM

REVIEW DATE
01/24/02ESTABLISHMENT NO. AND NAME
Est. 458
B. F. Produtos Alimenticios LtdaCITY
Presidente Epitacio
COUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Carlos Tedesco Silva, DCI/DIPOA

EVALUATION

☐ Acceptable ☐ Acceptable/
Re-review ☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable M = Marginally Acceptable U = Unacceptable N = Not Reviewed O = Does not apply

| | | | | | |
|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|---------|
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 M | Formulations | 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 U | Product handling and storage | 30 A | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 A | Product reconditioning | 31 M | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 A |
| Sanitizers | 05 A | Effective maintenance program | 33 A | Processing schedules | 61 A |
| Establishments separation | 06 A | Preoperational sanitation | 34 A | Processing equipment | 62 A |
| Pest --no evidence | 07 U | Operational sanitation | 35 A | Processing records | 63 A |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 A |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 A |
| Temperature control | 10 A | Animal identification | 37 A | Container closure exam | 66 A |
| Lighting | 11 M | Antemortem inspec. procedures | 38 A | Interim container handling | 67 A |
| Operations work space | 12 A | Antemortem dispositions | 39 A | Post-processing handling | 68 A |
| Inspector work space | 13 A | Humane Slaughter | 40 A | Incubation procedures | 69 A |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 A | Process. defect actions -- plant | 70 A |
| Facilities approval | 15 A | Postmortem dispositions | 42 A | Processing control -- inspection | 71 A |
| Equipment approval | 16 A | Condemned product control | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 A | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 A | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 A | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 A | Inspection supervision | 76 M |
| Dry storage areas | 21 M | Residue reporting procedures | 48 A | Control of security items | 77 A |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 O |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 A | Imports | 81 C |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 A | HACCP | 82 U |
| Personal hygiene practices | 26 A | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 A | Control of restricted ingredients | 54 A | | |

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|---|---|--|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/24/02 | Est. 458 B. F. Produtos Alimenticios Ltda | Presidente Epitacio COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Carlos Tedesco Silva, DCI/DIPOA | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |

COMMENTS:

01. Gaps at the bottoms of all windows and holes in screens windows in the potable water storage tank were not sealed properly to prevent the entrance of rainwater, dust, and other vermin. Dust, ants, and a few vermin were observed inside the potable water storage tank. Establishment officials took appropriate corrective action immediately.
07. Gaps at the bottoms of door in the boning, canning and labeling rooms were not sealed properly to prevent the entry of rodents and other vermin. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.
11. Light at the beef head washing cabinet was inadequate. Establishment officials took corrective action immediately.
21. Gaps at the bottoms of door in the dry storage room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
28. Automatic viscera conveyor was observed with blood, fat, pieces of meat, and hair after washing/sanitizing in the slaughter room. Establishment officials took corrective action immediately.
31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
76. Periodic supervisory visits were not performed monthly. Only five internal reviews were conducted per year by the local/state officials.
82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specifies critical limits for each CCP, monitoring procedures, and frequency; 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implemented; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations.

FOREIGN PLANT REVIEW FORM

REVIEW DATE ESTABLISHMENT NO. AND NAME

01/17/02

Est. 471
Kerry Do Brasil LtdaCITY
Tre Coracoes, (M.G)COUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Marcelo Mazzini & Dr. Pedro Mochado

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

N = Not Reviewed

O = Does not apply

| | | | | | |
|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|---------|
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 A | Formulations | 55 A |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 O | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 A | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 M | Product reconditioning | 31 A | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 M | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 O |
| Sanitizers | 05 A | Effective maintenance program | 33 A | Processing schedules | 61 A |
| Establishments separation | 06 A | Preoperational sanitation | 34 U | Processing equipment | 62 A |
| Pest --no evidence | 07 M | Operational sanitation | 35 U | Processing records | 63 A |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 O |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 O |
| Temperature control | 10 A | Animal identification | 37 O | Container closure exam | 66 O |
| Lighting | 11 A | Antemortem inspec. procedures | 38 O | Interim container handling | 67 O |
| Operations work space | 12 A | Antemortem dispositions | 39 O | Post-processing handling | 68 O |
| Inspector work space | 13 A | Humane Slaughter | 40 O | Incubation procedures | 69 O |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 O | Process. defect actions -- plant | 70 O |
| Facilities approval | 15 A | Postmortem dispositions | 42 O | Processing control -- inspection | 71 O |
| Equipment approval | 16 A | Condemned product control | 43 O | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 O | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 N | Inspector verification | 73 M |
| Over-product equipment | 18 M | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 O | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 O | Inspection supervision | 76 U |
| Dry storage areas | 21 M | Residue reporting procedures | 48 O | Control of security items | 77 O |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 O |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 O | Imports | 81 A |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 O | HACCP | 82 U |
| Personal hygiene practices | 26 A | Ingredients identification | 53 A | | |
| Sanitary dressing procedures | 27 O | Control of restricted ingredients | 54 A | | |

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|---|---|----------------------------------|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/17/02 | Est. 471 Kerry Do Brasil Ltda | Tre Coracoes, (M.C.) COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Marcelo Mazzini & Dr. Pedro Mochado | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptab |

COMMENTS:

02. The potable water storage tank was not properly sealed to prevent the entrance of rain water, insects, and other vermin. Establishment officials ordered correction.

04. Receptacles for waste paper were foot-operated at the hand washing stations. Establishment officials ordered correction.

07. Gaps at the bottoms of door in the processing room, edible product storage room, and dry storage room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.

18. Overhead pipes in the surge room were observed with accumulation of dirt and roduct residue. Establishment officials ordered correction.

34, 35. a) The daily pre-operational and operational sanitation monitoring record and any corrective actions taken was not maintained by the establishment officials.

b) GOB meat inspection officials were not monitoring/verifying the adequacy and effectiveness of the pre-operational and operational sanitation SSOP.

73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials

76. The monthly supervisory visits were not performed since January 2001.

82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implimentation such as 1) flow chart that describes the process steps and product flow; 2) conduct a hazard analysis; 6) specify critical limits for each CCP and the frequency with which these procedures would be performed 7) corrective actions and preventive measures to be followed in response to deviations from critical limits; 8) HACCP plan was not validated to determine if it was functioning as intended; 9) establishment ongoing verification procedures, and the frequency with which these procedures would be performed to verify that the plan was being effectively implimented.

FOREIGN PLANT REVIEW FORM

REVIEW DATE

01/29/02

ESTABLISHMENT NO. AND NAME

Est. 504
Bertin Ltda

CITY

Ituiutaba

COUNTRY
BRAZILNAME OF REVIEWER
Dr. Faiz R. ChoudryNAME OF FOREIGN OFFICIAL
Dr. Carlos Tedesco Silva

EVALUATION

☐ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A = Acceptable

M = Marginally Acceptable

U = Unacceptable

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O = Does not apply

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|---------------------------------------|---------|--------------------------------------|---------|-----------------------------------|---------|
| 1. CONTAMINATION CONTROL | | Cross contamination prevention | 28 A | Formulations | 55 O |
| (a) BASIC ESTABLISHMENT FACILITIES | | Equipment Sanitizing | 29 A | Packaging materials | 56 A |
| Water potability records | 01 A | Product handling and storage | 30 A | Laboratory confirmation | 57 O |
| Chlorination procedures | 02 A | Product reconditioning | 31 M | Label approvals | 58 A |
| Back siphonage prevention | 03 A | Product transportation | 32 A | Special label claims | 59 O |
| Hand washing facilities | 04 A | (d) ESTABLISHMENT SANITATION PROGRAM | | Inspector monitoring | 60 O |
| Sanitizers | 05 A | Effective maintenance program | 33 A | Processing schedules | 61 O |
| Establishments separation | 06 A | Preoperational sanitation | 34 M | Processing equipment | 62 O |
| Pest --no evidence | 07 M | Operational sanitation | 35 A | Processing records | 63 O |
| Pest control program | 08 A | Waste disposal | 36 A | Empty can inspection | 64 O |
| Pest control monitoring | 09 A | 2. DISEASE CONTROL | | Filling procedures | 65 O |
| Temperature control | 10 A | Animal identification | 37 A | Container closure exam | 66 O |
| Lighting | 11 M | Antemortem inspec. procedures | 38 A | Interim container handling | 67 O |
| Operations work space | 12 A | Antemortem dispositions | 39 A | Post-processing handling | 68 O |
| Inspector work space | 13 A | Humane Slaughter | 40 A | Incubation procedures | 69 O |
| Ventilation | 14 A | Postmortem inspec. procedures | 41 A | Process. defect actions -- plant | 70 O |
| Facilities approval | 15 A | Postmortem dispositions | 42 A | Processing control -- inspection | 71 O |
| Equipment approval | 16 A | Condemned product control | 43 A | 5. COMPLIANCE/ECON. FRAUD CONTROL | |
| (b) CONDITION OF FACILITIES EQUIPMENT | | Restricted product control | 44 A | Export product identification | 72 A |
| Over-product ceilings | 17 A | Returned and rework product | 45 N | Inspector verification | 73 M |
| Over-product equipment | 18 A | 3. RESIDUE CONTROL | | Export certificates | 74 A |
| Product contact equipment | 19 A | Residue program compliance | 46 A | Single standard | 75 A |
| Other product areas (inside) | 20 A | Sampling procedures | 47 A | Inspection supervision | 76 M |
| Dry storage areas | 21 A | Residue reporting procedures | 48 A | Control of security items | 77 M |
| Antemortem facilities | 22 A | Approval of chemicals, etc. | 49 A | Shipment security | 78 A |
| Welfare facilities | 23 A | Storage and use of chemicals | 50 A | Species verification | 79 C |
| Outside premises | 24 A | 4. PROCESSED PRODUCT CONTROL | | "Equal to" status | 80 A |
| (c) PRODUCT PROTECTION & HANDLING | | Pre-boning trim | 51 A | Imports | 81 A |
| Personal dress and habits | 25 A | Boneless meat reinspection | 52 A | HACCP | 82 M |
| Personal hygiene practices | 26 A | Ingredients identification | 53 O | | |
| Sanitary dressing procedures | 27 A | Control of restricted ingredients | 54 O | | |

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|---|--|-------------------------|---|
| FOREIGN PLANT REVIEW FORM (reverse) | 01/29/02 | Est. 504 Bertin Ltda | Iturubá COUNTRY BRAZIL |
| NAME OF REVIEWER Dr. Faiz R. Choudry | NAME OF FOREIGN OFFICIAL Dr. Carlos Tedesco Silva | | EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable |

COMMENTS:

07. A few flies were observed in the slaughter room. Establishment officials indicated that they would take corrective and preventive measures immediately.
11. Light at the low-rail carcass postmortem inspection stations was inadequate. Establishment officials ordered corrections.
31. Product that contacted the floor (drop meat) was not being reconditioned by the establishment personnel. The GOB meat inspector was trimming the meat instead of verifying the adequacy and effectiveness of handling and reconditioning of drop meat in a sanitary manner by the establishment personnel.
34. The daily pre-operational sanitation deficiencies were not identified by the GOB inspection officials.
73. The ongoing verification activities of the HACCP program were not performed adequately by the GOB inspection officials
76. Periodic supervisory visits were not performed monthly. Only two internal reviews were conducted per year by the local/state officials.
77. Inspection devices (brands) were not kept adequately under inspectional control and the inventory of inspection devices (brands) were not maintained properly by the inspection officials. Inspection officials indicated that it would be rectified immediately.
82. Establishment met FSIS basic regulatory requirements of HACCP program. The HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation such as 1) flow chart that describes the process steps and product flow; 8) HACCP plan was not validated to determine if it was functioning as intended; 10) recordkeeping system that documents the monitoring of the CCPs and/or includes records with actual values and observations.